

THE VULGAR CHEF[®]

PRESENTS...



THE
EAT LIKE S*HIT
COOKBOOK

PARENTAL
ADVISORY
EXPLICIT CONTENT

CHAPTER 1

Weclome to
the book.

Introduction

Whats up mother fuckers? Welcome to the

EAT LIKE SHIT COOKBOOK

I've put together a fuck ton of shitty recipes...some new...some old...even a few healthy choices for you gym nazis and health food hardos.

This isn't your typical Rachael fuckin' Ray cookbook, this shit is way more legit. It's so legit that a lot of the recipes don't even have measurements. Thats because the recipes suck and I want **YOU** to be your own Vulgar Chef. You call the shots in your kitchen. If I use six handfuls of bacon the fuck sprinkles, I want you to use 10. If I use bread....you use a sprinkled fuck doughnut.

Ya dig?

The instructions might be shot as fuck because I wrote this shit drunk as fuck with my hand in my pants. These recipes are here to inspire. I don't care what skill level of a cook/chef you are.

Food shouldn't be boring and thats the fuckin message I'm sending with this bitch of a book.

ABOUT THE AUTHOR



Kyle Marcoux was born and raised on the rugged as fuck streets of Western Massachusetts. As a child, his mother never let him have the laser back drop in his school photos...and that fucking sucked. He spent the majority of his teen years smoking pot out of sockets with his boys. Shortly after graduating High School, his band landed a record deal which led to full time touring of the US. This is where he developed a strong passion for shitty fucking value menu food. Forced to live life on dollar menu's he wanted to see how far he could stretch a dollar. Trolling fast food menu's and items across the continental US and changing the fast food game before the worlds eyes.

Fast forward some years later and he's still a fat drunk shitty Canadian who eats like a fuckin dump truck.

CHAPTER 2

The Only Chapter

Simple Ass Mac the Fuck Cheese



So you're probably a little butt hurt that the first recipe in this pile of shit is a boring ass macaroni and fuck cheese, but I don't really fucking care. I wanted to showcase a mac n' cheese because I use it throughout this mess of a book in other recipes. Your mac n' cheese sucks a minimum of 3 dicks and mine is more legit than your dad getting a lap dance from your mother...and busting in his pants.

INGREDIENTS

- BOX OF NOODLES
- 5 TBL BUTTER
- 5 TBL FLOUR
- 4 CUPS MILK
- 8OZ GRUYERE CHEESE (**SHREDDED/ROOM TEMP**)
- 8OZ SHARP CHEDDAR (**SHREDDED/ROOM TEMP**)
- 8OZ VELVEETA (**CUBED/ROOM TEMP**)
- 1 TBL DRY MUSTARD
- 1 TSP PAPRIKA
- 1 TSP BLACK PEPPER
- 1/2 TBL LIQUID SMOKE

1. Cook the noodles, strain, and set the fuck aside.
2. Now you're going to make a béchamel sauce. Its super easy unless you're a fucking idiot. Heat the butter and flour on MEDIUM in a legit sauce pan. Cook that shit until its golden brown. In a separate pot heat the milk until its almost at a boil. Add 1 cup of milk at time to the flour fuck-fest. At the same time start tossing in some cheese (small handfuls) and the spices and cook the tits off of it. Cook on LOW/MED until that shit is creamy as fuck.
3. Mix the béchamel sauce with your shitty fucking noodles.

*If you're looking to bake this noodle fuck fest...350 for 45 minutes. Toss some bacon, chicken, and jalapeños in that shit.

Mac the Fuck Cheese



Oreo® & Peanut Butter Stuffed Red Velvet Fuck-cakes

Well here we go. Stuffing one food inside of another. These are easy as fuck to make and everyone will love the tits out of them. Make them for your next give a shit festival.

INGREDIENTS

- RED VELVET CAKE MIX
- OREO'S®
- PEANUT BUTTER
- MUFFIN PAN
- MUFFIN SKIRTS OR WHATEVER THEY'RE FUCKIN' CALLED

DIRECTIONS

1. Mix the red velvet fuck mix according to the instructions on the box. If you cant read...go fuck yourself.
2. Drop a small amount of the cake mix into one of the muffin skirts in the muffin fuck pan.
3. Cover an Oreo® with some peanut butter. Stack another Oreo® on top of it and cover that with some peanut butter as well. Drop that shit into one of those slutty muffin skirts.
4. Cover with more Red Velvet mix (completely) and bake according to the instructions on the box.

* To make sure they are fully cooked, stick a toothpick in the fuck-cake a bit. If it comes out clean, you're good to fucks with them.

Red Velvet





Oreo® Stuffed Red Velvet Fuck-Cake

Mac n' Cheeseburger Pinwheels

Mac n' Cheeseburger Pinwheels...A.K.A. "legit as fuck food to eat."

You can stuff this with whatever you would really like, I was just looking to keep it classy and trashy here. Dip this shit in ketchup if you know whats good for you.

INGREDIENTS

- 1 PUFF PASTRY SHEET (THAWED)
- 1 EGG MIXED WITH SOME WATER
- MAC THE FUCK CHEESE (like 4 cups or some shit)
- COOKED AND SEASONED GROUND BEEF
- SOME FUCKIN' FLOUR

DIRECTIONS

1. Lightly flour your work area and roll out your puff the fuck pastry. Sprinkle the top with a little more flour and hit that shit with a rolling pin and roll out all the creases.
2. Brush the pastry with your jizzy egg water combo.
3. Load on the Mac the fuck cheese followed by the ground beef. (I seasoned my ground beef with some Worcestershire, salt, pepper, garlic, and some other rando fuckin' spices.) Grab the side nearest to you and start rolling that bitch up.
4. When its all rolled up, slice that puff turd into 1/2" slices and slap on a greased or non-stick baking sheet. Brush the tops with a little more egg wash and bake @425 for about 20 minutes, or until golden brown.
- 5- Consume and carry on with your shitty fuck of a day.





Mac n' Cheeseburger Pinwheels

Healthy Ass Loaded Carrot Fuck Fries

Yeah we're on some healthy as fuck shit player. These things are actually really good and good for you. They are loaded with all sorts of carrot and vitamin shit. Plus, they will make you leave an orange carrot smelling shit in your toilet.

INGREDIENTS

- 1-LB CARROTS, PEELED AND CUT LIKE FUCKIN' FRIES
- FEW TBL OF OLIVE OIL
- CHOICE OF SPICES
- WHATEVER THE FUCK YOU'RE GOING TO PILE ON TOP

DIRECTIONS

1. Toss the cut carrots in a bowl with olive oil and whatever spice path you choose to fuckin' walk down. I have a huge boner for seasoning them with a little salt, pepper, and garlic powder but do whatever the fuck you want.
2. Lay the carrots flat on a baking sheet. Now, you can cook these a few different ways. Right under the broiler on high and flip when they start to brown. Bake @425 for about 25 minutes flipping half way, or throw them in a deep fryer @375 for a few minutes if you feel like being fat as all fuck.
3. Load the carrots on a plate and pile everything in your fridge on top of them

**I went with chili, jalapeños, cheese, and a few fried egg yolks because fuck egg whites.*





Loaded Chili Cheese Carrot Fuck Fries

Blackened Cajun Bacon Steak

So bacon is cool and all to eat by the strip, but cooking that bitch like a fuckin' steak is cooler than your girlfriends sloppy tits. I used a basic blackening seasoning with very little salt in it. The bacon is salty enough so don't add anymore to that shit.

INGREDIENTS

- 1 LB OF BACON CUT DOWN THE MIDDLE
- BLACKENING SEASON (MAKE YOUR OWN. IF YOU CAN'T FIND ANY AT THE SUPERMARKET...JUST GOOGLE THAT SHIT)
- HOT ASS CAST IRON PAN

DIRECTIONS

- 1- Rub all sides of the bacon with the seasoning. Meanwhile, get a cast iron pan hot as fuck on your stove top and preheat your oven to 425.
- 2- When the cast iron pan is hot as fuck, place the seasoned bacon slab down (top down first) and sear the tits out of it for about 2-3 minutes.
- 3- After the 2-3 minutes flip the meat steak and stick in the oven. Cook that shit for about 25 minutes. With 10 minutes left, toss some cheese and jalapeños on that fucking shit.





Blackened Cheesy Bacon Shit Steak

Drunk as Fuck Mussels w/Smokey Ass Garlic Onion Butter

A wise man once said “Mussels are legit as fuck”. That man was me and I speak the truth.

INGREDIENTS

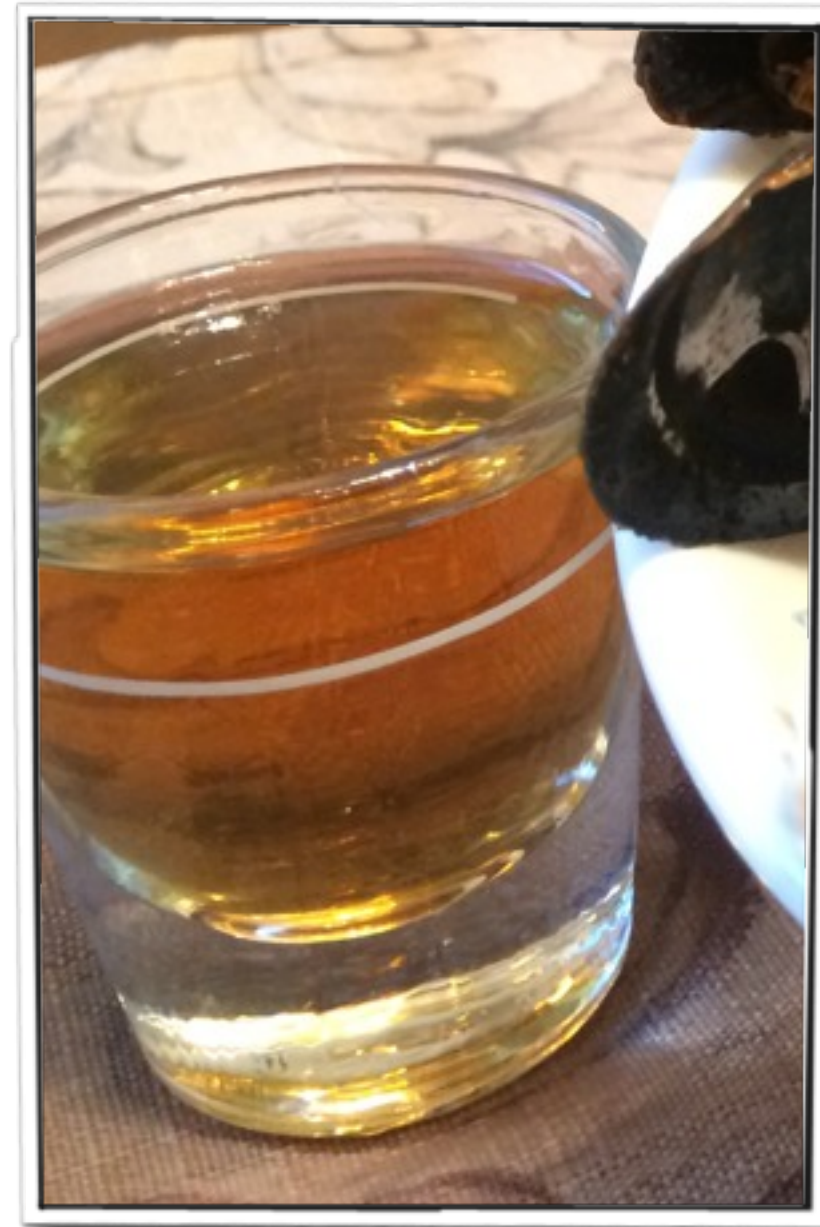
- 2-3 POUNDS MUSSELS, CLEANED, BEARDS REMOVED (THROW ANY BROKEN FUCKS AWAY)
- HALF A STICK OF BUTTER
- 4 TBL FRESH CHOPPED GARLIC
- 1 CUP BOURBON (OR WINE IF YOU'RE A WINE-O)
- 1/4 CUP THIN SLICED FRESH (OR PICKLED) JALAPEÑO
- 1/4 CUP FRESH CHOPPED BASIL
- OLIVE OIL
- 1/2 CUP CHOPPED RED ONION
- 1 CHOPPED, MEDIUM TOMATO
- COOKED AND CHOPPED BACON
- BLUE CHEESE CRUMBLES
- SALT AND PEPPER TO TASTE
- 1/4 CUP CORN

DIRECTIONS

1. To clean the mussels, run those bitches under cold water, scrub, and yank out that shitty beard they have hanging out of their stupid fuckin shell. Once thats done, soak them in a pot of cold water for 30 minutes so they spit out all that nasty ocean sand and sea shit.

2 Heat 1 TBL of olive oil and 1 TBL of butter in a large fuck pot on MEDIUM. Add garlic, jalapeño, basil, onion and sweat that shit for about 5 minutes. Toss in the mussels and give the whole pot a legit mixing. Throw in the bourbon, tomato, and corn and cook until those bitch ass mussels open up.

3. Once those punk bitch ass mussels open up, throw in your the remaining butter and give that shit one final mix.
4. Put that shit in a fancy ass bowl. Top with blue cheese crumbles and bacon the fuck sprinkles



Drunk as Fuck Mussels



Smokey Ass Garlic Onion Butter

Smoking shit is cool. Pole, dope, crack, food, beer, you fuckin name it. Problem is that shit is time consuming as fuck and takes forever. What we have here, is some smoked butter. This shit will add a decent smoke flavor to anything you put it on. If you're a real cowboy like myself, you'll put this shit on everything from toast to fuckin' tits.

INGREDIENTS

- 3 STICKS OF BUTTER
- 2 TBL CHOPPED GREEN ONION
- 1 TSP GARLIC POWDER
- FUCKIN' SMOKER @ 225
- ALUMINUM BREAD PAN
- PARCHMENT PAPER

DIRECTIONS

1. Place the sticks of fuck butter in a tin muffin pan with all the other shit I listed above.
2. Place that bitch on a ripe smoker and close the lid. Smoke that shit for about 30 minutes. Open the top and skim any shitty foam off the top.
3. Let the butter cool. Scoop onto some parchment paper and form into a dick sized brick. Keep that shit in your fridge and use it on everything you fucking eat.



This butter has been known to enhance the most common of butt holes. Masking that rusty flavor.

Stuffed as Fuck Meatballs

Stuffed Meatballs. Fuck yeah. If you have your own signature meatball recipe, I highly recommend using it because my recipe is shot as fuck. Its just your basic meat, bread crumbs, egg, and spices recipe. Nothing super fancy. The star of this meat orgy is what's on the inside.

INGREDIENTS

- 1 1/2 LB GROUND BEEF
- 1/4 CUP CHOPPED ONION
- 2/3 CUP BREADCRUMBS
- 1 EGG
- 1 LB CHOPPED PASTRAMI
- 1 SMALL CAN SAUERKRAUT
- THOUSAND ISLAND DRESSING
- SWISS THE FUCK CHEESE

DIRECTIONS

1. Mix together the first 4 ingredients in a small bowl. Add whatever spices or any other shit that you might fancy.
2. In a separate bowl, mix the pastrami, sauerkraut, and a few TBL of thousand island dressing.
3. Grab a gold ball sized hunk of fuckin meat and flatten that shit out like a pancake. Place a monster tablespoon of the filling right in the middle. Place a sliver of swiss cheese on top of that shit. Fold up the edges of the meat pie and seal the edges. Form that shit into balls, place on a baking sheet lined with parchment paper, and refrigerate for an hour.
4. Bake at 375 for 30 minutes or until inside temp reaches 160.





Reuben the Fuck Stuffed Meatballs

Stuff those shits with some peanut butter & jelly if
your cocks long and hard enough.



Chipotle Crab/Scallop Sliders

Crabby Scallop Cakes. Light. Healthy. Fucky. These are great by themselves, or as you will see on the next page, stacked the fuck up slider style with all sorts of shit.

INGREDIENTS

- 1 LB LUMP CRABMEAT
- 2 LARGE SEA SCALLOPS, ROUGHLY CHOPPED
- 1 EGG
- 3 TBL MELTED BUTTER
- 1 tsp OLD BAY® SEASONING
- 1 tsp YELLOW MUSTARD
- 3 TBL CHIPOTLE SAUCE
- 1/2 CUP BREADCRUMBS (PANKO WORKS FUCKIN BEST)
- 1/4 CUP SLICED GREEN ONION
- 1/2 CUP MAYONNAISE
- 2 TBL CORN KERNELS
- SALT & PEPPER TO TASTE

DIRECTIONS

1. In a MEDIUM fuck bowl, combine bread crumbs, mayonnaise, 2 TBL butter, OLD BAY®, chipotle sauce, mustard, corn, green onion, and some salt and pepper. Let that shit sit for a solid 10-15 minutes. Fold in the crab and scallop.
2. Pack that seafood shit mixture into small patties, or make a huge as tits one... whatever the fuck you want bro. Refrigerate for an hour or overnight tough-guy.
3. Brush the tops with melted butter and bake at 400 on a baking sheet for 30 minutes flipping halfway. When you flip these bitches make sure to brush with more fuckin' butter.





Dr Fuckin' Pepper® Onion

Surf n' Turf Slider



Dr. Pepper ® Fuck Onion

Super easy to make. All you need is a fat fuckin slice of onion, salt, pepper, and some Dr. fuckin' Pep.

Lace both sides of the onion slice with salt & pepper. Place into super hot pan. Char both sides

Once the onion is nice and charred, throw in 1 CUP of Dr. Pepper®. Reduce heat to medium, and cook that shit until the soda reduces into a syrup. Try not to fucking burn it.

Ice Cream Cookie Taco

Blah blah blah. You shouldn't eat raw cookie dough. It will make you sick as fuck.

Fuck all that shit. If I get sick and die from eating raw cookie dough I want the world to know it was fuckin' worth it.

INGREDIENTS

- COOKIE DOUGH
- -WHATEVER THE FUCK EVER YOU WANT TO FILL THIS BITCH WITH.

DIRECTIONS

1- Form the cookie dough into a little ass circle job. Take a look at the picture to the right. You're going to hang that shit over some skewers in your freezer for about 30 minutes. Just enough to harden that cookie boner up a bit. You're not looking to fully freeze this bitch.

2. Remove that shit from your freezer and fill with ice cream.





Shitty Ass Ice Cream Cookie Taco

Mac n' Cheese Stuffed Buns

Here's another easy as shit one. All you really need is some bread, mac the-fuck cheese, and a can-do attitude.

INGREDIENTS

- BREAD
- MAC THE FUCK CHEESE OR WHATEVER
- 1 BEATEN EGG
- MELTED BUTTER

DIRECTIONS

Flatten out the bread with a rolling pin and slice off the crust. Place your filling in the center of that shit and brush the edges with a little egg mixture. Place another flat slice on top. Press the edges down with a fork. Finish by brushing this shit with a cock ton of melted butter. The easiest way I found to cook this shit is under a broiler on LOW flipping once the shit is golden brown.



Yeah, I realize I cooked the fuck out of
the burger, sue me.



Mac n' Cheese Stuffed Buns

Poutine Sushi



I won't really go into a recipe here, but make some suggestions for you on what to make into sushi. If you have never rolled sushi before, its easy as tits. Sushi Mat Roller, Sticky white rice, and some Nori. I could sit here and explain how to roll this shit, but you better do yourself a favor and hit fuckin' YouTube before listening to my shot ass instructions.

-RUEBEN SUSHI

-STEAK & CHEESE

-BUFFALO CHICKEN

-MAC N CHEESE

-4 CHEESE (FUCK YEAH)

-LOADED NACHO

-CHICKEN BACON RANCH

-LOADED POTATO

-BEEFARONI®

-SPAGHETTI & MEATBALL

-APPLE FUCKIN PIE

-CHEESEBURGER

-THANKSGIVING

-MEATLOAF

-BAHN MI

-CHICKEN TERIYAKI

-JUST BACON

-TITTY MILK

Ramen Taco

Well idiots...here the fuck it is. The shitty Ramen Taco. This pile of shit is easy to make and tastes like a cock...a crunchy delicious cock.

INGREDIENTS

- PACKET OF RAMEN
- A TACO SHELL OR ONE OF THOSE “AS SEEN ON TV” SHITTY SHELL MAKING FUCK THINGS
- WHATEVER YOU’RE GOING TO FILL THIS SHIT WITH
- COKING SPRAY
- COOKIE CUTTER

DIRECTIONS

- 1- If you open your shitty eyes, you will be able to see the shitty ramen brick is just a combination of two single shitty ramen bricks....split that shit in half.
- 2-Stick one of the shit bricks in a tupperware with some water and microwave for 3 minutes.
3. After 3 minutes pull that bitch out and run it under cold water. Place it on a cutting board and use the cookie cutter (or a small bowl) and cut the ramen into a circle.
- 4.Spray a taco shell or that shitty shell maker with some cooking spray. Lay the ramen over that shit and bake @ 400 for about 25 minutes or until golden brown.

***you can also season the ramen with the flavor fuck pack.**



Ramen Taco

Well idiots...here the fuck it is. The shitty Ramen Taco. This pile of shit is easy to make and tastes like a cock...a crunchy delicious cock.

INGREDIENTS

- PACKET OF RAMEN
- A TACO SHELL OR ONE OF THOSE “AS SEEN ON TV” SHITTY SHELL MAKING FUCK THINGS
- WHATEVER YOU’RE GOING TO FILL THIS SHIT WITH
- COKING SPRAY
- COOKIE CUTTER

DIRECTIONS

- 1- If you open your shitty eyes, you will be able to see the shitty ramen brick is just a combination of two single shitty ramen bricks....split that shit in half.
- 2-Stick one of the shit bricks in a tupperware with some water and microwave for 3 minutes.
3. After 3 minutes pull that bitch out and run it under cold water. Place it on a cutting board and use the cookie cutter (or a small bowl) and cut the ramen into a circle.
- 4.Spray a taco shell or that shitty shell maker with some cooking spray. Lay the ramen over that shit and bake @ 400 for about 25 minutes or until golden brown.

***you can also season the ramen with the flavor fuck pack.**



Stuffed as Fuck Bacon Wrapped Potatoes

Stuffed potato. Or as some will come to know it, the “this is a lot of stupid fucking work for a shitty baked potato” potato.

Basically it goes like this.

Pretty much cook the potato completely in the microwave. If you don't already know how to do this, fuck you.

Let the potato cool for about 15 minutes.

Slice the potato in half and spoon put a little fuckin’ crater.

Fill that shit with desired filling and out the potato halves back together.

Wrap the fuck out of the potatoes with bacon, brush with Ketchup (or BBQ sauce)

Bake @400 on a baking sheet for 25 minutes flipping half way.





Mac The Fuck Cheese Stuffed



Steak & Cheese Stuff Your Tits off

Potato Chip Fuck Buns

I actually tried this with pork rinds first. They were alright but I was looking for more of a crunch fuck factor. So I hit the potato chip isle like a fuckin juggernaut. Here what I came up with.

INGREDIENTS

- 2 EGG YOLKS
- SOME SORT OF NINJA CHOP THE CHIPS UP FUCKER
- CHIPS
- COOKIE FUCKING CUTTER

DIRECTIONS

- 1- Fill a food prep fuckin' chopper thing with your chips, 2 egg yolks, and give that shit a rough chop.
 - 2- Fill a small cookie cutter on a baking sheet with the mixture.
 - 3- Bake at 400 for 6 minutes, flipping half way.
- * I'm not sure how this will work with other chips, but this is how it fucking worked for what I used.
- 4- Fuckin' fill those shits.





Doritos® Sweet Chili Bun w/ Shaved Steak and Whiskey as
Fuck Brown Sugar Jalapeños



Funyun® as Fuck Chicken Bacon Ranch Slider

Mac the Fuck Cheese Pancakes

Pay attention because this is a tough one.

**1 Cup of prepared mac
thee-fuck cheese**

1 Cup pancake batter

-MIX

COOK THAT SHIT

USE AS BUNS





Big Slutty Mac the Fuck Cheese Pancake Bun Breakfast Fuck Sandwich

Cereal as fuck Ice Cream Sandwich

This takes your basic Rice Krispies® Treat recipe, and turns whatever cereal you choose into little fuck buns.

INGREDIENTS

- 3 TBL BUTTER
- 4 CUPS MINI ASS MARSHMALLOW
- 6 CUPS OF CEREAL
- A FEW COOKIE FUCKING CUTTERS
- ICE CREAM AS FUCK

DIRECTIONS

- 1- In a large sauce pot, melt the butter on low heat. Toss in the marshmallows and stir that shit until its melted.
- 2- Toss in the cereal and stir until its evenly fucking coated.
- 3- Fill a few small cookie cutters placed on a baking sheet and refrigerate for an hour.
- 4- Remove from the fridge and fill the fuck with ice cream.



Cereal Ice Cream Fuck Sandwich



Hot Fry Mozzarella Sticks

The first time I gave this a shot I actually used cheese puffs and they were fucking great...but I wanted to step my game up and fuck this shit up.

So I went with good ol' Andy Capp's® Hot Fries...and they were as legit as 4 fucks.

INGREDIENTS

- SOME MOZZ. STICKS CUT IN FUCKING HALF
- 4 EGGS BEATEN WITH A LITTLE WATER
- A LITTLE SEASONED FLOUR
- OIL FOR FRYING
- ANDY CAPPS® HOT FRIED ALL CRUSHED THE FUCK

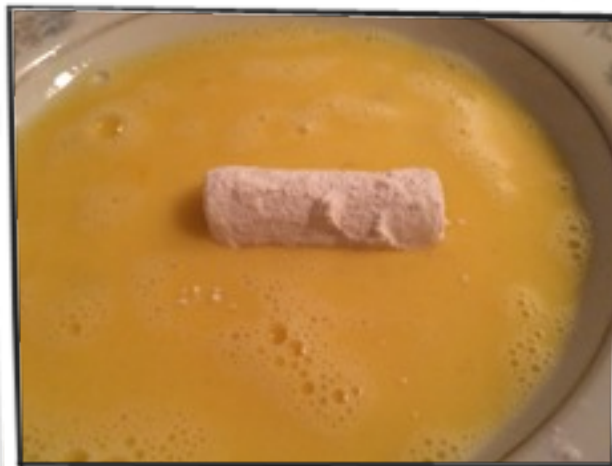
DIRECTIONS

1- Roll the mozzarella around in the flour and coat completely. This will give the egg something to latch the fuck on to. Roll the mozz. in the egg mixture and shake off any excess egg. Roll in Hot fries.

2- Place the coated mozzarella sticks on a baking sheet and stick in the freezer for a few hours.

3-After a few hours, drop the sticks in some 350 degree oil for about 1 minute.

4-Stick them in your mouth you fat fucking idiot.





FUCK YOU Mozzarella Sticks

Nutty Bacon Bourbon Banana Bread

I'm not really sure what goes in to making a banana bread from scratch, and I have no interest in finding the fuck out. I don't have time to sit around and wait for shitty bananas to get shittier.

INGREDIENTS

- SHITTY BOX OF QUICK ASS BANANA BREAD FROM THE SHITTY GROCERY STORE.
- SOME BOURBON TO REPLACE THE WATER THE RECIPE ON THE BOX CALLS FOR.
- 1/4 CUP COOKED AND CHOPPED BACON
- 1/4 CUP CRUSHED CASHEWS
- A CAN DO FUCKING ATTITUDE.

DIRECTIONS

All you're going to do here is follow the directions on the box of shit mix. Toss the bacon and nuts in and bake the fuck out of this shit. We love doing this sort of shit in my kitchen. Pick up a shitty box of some fucked baking item and swap out water for booze. Toss a bunch of other shit in who really gives 4 fucks.






Drunk as F*CK Banana Bread



Stuffing burgers is legit as fuck. Its a pain in the ass to get the burger formed so it doesn't have a fuckin blow out...but after a few shots you should have it down. Stuff every burger you make with french fries for maximum fat fuckage.

A close-up photograph of a 'Rice Krispies Treats burger' on a wooden cutting board. The burger is constructed with a thick, square-shaped patty of Rice Krispies Treats (marshmallows and rice cereal) on top. Below this is a layer of thick, light-brown peanut butter. Underneath the peanut butter is a dark, round beef patty. Below the beef patty are several strips of cooked, reddish-brown bacon. The bottom of the burger is a thick, square-shaped patty of Rice Krispies Treats. To the left of the burger, a partially unwrapped package of Kellogg's Rice Krispies Treats is visible, showing the blue and white packaging with the text 'RICE KRISPIES TREATS' and 'CRISPY MARSHMALLOW SQUARES'. The background is slightly blurred, showing a kitchen counter with various items like a carton of eggs and a bowl of green vegetables.

The next time you decide to make a shitty fucking burger, make a tray of Rice Krispies® Treats first...use a cookie cutter to cut the Rice Krispies® into small bun the fuck like circles and stuff your fat shitty mouth.

Bacon wrapped Stuffed to the tits Jalapeños

Every time I make these cocksuckers they are a hit. I always think I make enough but they're fucking gone before I know it. You could go a million different ways with these, but this way is cool.

INGREDIENTS

- 1/2 LB SHARP CHEDDAR
- 1LB (2 CUPS) PREPARED MAC THEE FUCK CHEESE
- 1LB GROUND SWEET SAUSAGE
- 1LB GROUND BEEF
- 3/4CUP BEER
- 1 PACKET TACO SEASONING.
- 2LB (40 SLICES) BACON
- 20 JALAPEÑOS
- FEW TEASPOONS OF LIQUID SMOKE (UNLESS PUTTING ON SMOKER)

DIRECTIONS

- 1-Cut jalapeños in half lengthwise. Removes seeds and ribs.
- 2- Brown sausage and ground beef. Strain off fat and place back on stove top. Mix in taco seasonings and beer. When the beer is all cooked into the meat fuck fest, toss in the mac and sharp cheddar. Mix that shit until its all mixed the fuck up. Place in refrigerator to cool for a few hours.
4. Fill jalapeños with the mixture. Make a little turd in your and stick it in the jalapeño. Wrap each jalapeño with a slice of bacon. I season mine with my buddies BBQ rub. Bake @400 until bacon is cooked..or onto a smoker @225 until the bacon is fucking cooked





Stuffed to the Tits Jalapeños



Guinness® French fuck your mother Toast

Step up your shit as fuck breakfast.

Mix 2 eggs, 1/4CUP of Guinness®, drop of vanilla, and a sprinkle of cayenne together.

Drop a few daddy fat sack slices of potato bread in that shit.

Cook that shit and start drinking at 7am.



Whiskey Pickled Eggs

Picked eggs. Love gettin' drunk at a VFW shit bar and suckin' on these like my first set of tits.

INGREDIENTS

- SOME HARD BOILED AS FUCK EGGS
- WHISKEY
- PICKLING SPICE
- CRUSHED RED PEPPER
- DISTILLED WHITE VINEGAR
- A SHITTY MASON JAR.

DIRECTIONS

I don't have some fancy ass pickling procedure. I don't sterilize and jar this shit for storage. I make them, stick them in the fridge, and eat them 3 days later. Simple as fuck.

On the next page I roughed out the amounts of what I used. I probably could have done without the malt vinegar, but it gave it a unique fucking flavor. Few pinches of pickling spice and crushed red pepper tossed in this bitch as well.

PUT THE EGGS IN THE JAR BEFORE YOU FUCKING FILL IT.





WATER

DISTILLED
WHITE
VINEGAR

MALT VINEGAR

WHISKEY

Huge as tits stuffed mushroom caps

Here is a great ground breaker if you're not a huge mushroom fan.

There is just a hint of mushroom thats buried underneath the fuckin mashed potato, mac the fuck cheese, and shitty bacon weave.

INGREDIENTS

- 2 BIG AS YOUR GRANDMOTHERS TITS MUSHROOM CAPS
- 2 CUPS PREPARED MAC AND CHEESE
- 2 CUPS PREPARED MASHED POTATOES (I used garlic and butter fuckin' mashed up spud shit show)
- COUPLE SLICES OF THICK CUT BACON

DIRECTIONS

1 - Scrape the gills out of the caps. Make them look like little fungus fuck bowls. I dug a little deeper. If you're a real mushroom go hard, you can mix some bits and pieces right into the mac the fuck cheese.

2 - Pile on the potato. Don't be a nervous fucking Nelly here. Load this bitch up. Pile the mac on top of the potato fuck bed. I used some FlavorGod® Chipotle seasoning in my mac, along with some diced jalapeño

3 - Wrap the caps with some bacon. I sliced the bacon in half the long way and went with a shot as fuck bacon weave. It looks cool as fuck and people will be like "Holy shit you know how to fucking cook thats wicked cool"

4 - In the oven @425 for 20-25 minutes





The Best Stuffed Mushrooms in the Fucking World.

The Shittiest Chicken Salad in the World



So I was hungry as fuck poking around in my parents kitchen...because they live with me in their house...and I really wanted a chicken salad sandwich. I had no chicken, no mayo, no celery. Basically I didn't have shit to make a classic chicken salad sandwich.

So I improvised.

COMBINE THE FOLLOWING

COOKED DINO NUGGETS

RANCH DRESSING

CRANBERRIES

HOT SAUCE

PILE ON POTATO BREAD





Dino nugget shitty as everything chicken shit salad

Bloody Mary Bruschetta Dip

Bruschetta is fucking stupid. Tomato, basil, olive oil...what the fuck ever boring as fuck tomato shit fest. You know whats not a boring as fuck tomato shit fest? A Bloody Mary. So why not make a Bloody Mary bruschetta. All the great's about a bloody doctored up into a snack you can stuff into your fat fucking pie hole.

INGREDIENTS

- 4 MEDIUM TOMATO'S (DICED)
- 1 1/2 TBL OLIVE OIL
- 1/2 A SHOT OF VODKA
- 1 TBL FRESH CHOPPED GARLIC
- 1 TBL FRESH CHOPPED BASIL
- 1/4 CUP CHOPPED CELERY
- 1 TBL WORCESTERSHIRE SAUCE
- 1 HEAPING TBL HORSERADISH
- 1 TBL BACON CRUMBLES
- 1 TBL CHOPPED PICKLED JALAPEÑO

A SPRINKLE OF EACH:

CHILI POWDER, CELERY SALT, KOSHER SALT, BLACK PEPPER, FEW DASHES BASIC HOT SAUCE

DIRECTIONS

1- In a small shitty pan, heat the olive oil over medium heat. Toss in half of the garlic and cook until light brown. Throw that shit in a large bowl and combine with all of the other ingredients.

Bloody fucking Mary bro. Serve on some crunchy chip and top with some Pecorino Romano.





Bloody Fucking Mary Dip

THANK YOU'S

My wonderful wife, my family for putting up with my shitty fucking potty mouth, all my friends who do or don't care about my stupid fucking cooking. The crew at [FOODBEAST.COM](#). Nick from [DUDEFOODS.COM](#). [YOUGOTTAEATTHIS.COM](#). Rock 102. Within The Ruins. Kristen Hunt at [THRILLIST.COM](#). Everyone single one of my fan's and followers,.[FLAVORGOD](#) with his delicious fucking spices. [ELITEDAILY.COM](#).

Bacon and Macaroni.

FUCK YOU'S

Kale.